



SAVOR THE SUMMIT

MENU

GREEK SALAD

heirloom baby tomatoes, shaved Persian cucumber, whipped oregano feta, olive tapenade, balsamic caviar, chive oil

WILD TUNA CRUDO

peach aquachile, citrus, trout roe, edible flowers

GRILLED SPANISH OCTOPUS

fingerling potato, kalamata-labneh sauce, chilies, cherry vinegar

SAFFRON SEAFOOD RISOTTO

clams, mussels, prawns, scallops, baby tomatoes, parsley oil, squid ink tuile

FETA AND SPINACH

CRUSTED PRIME NEW YORK

confit wild mushrooms, fondant potato, sundried tomato pesto

TOURTA NOUGATINA

toasted almonds, port wine sour cherries